

No-Freezer Ice Cream

Ingredients and utensils

- A large zipper storage bag (Ziplock) or a large glass jar or a large coffee canister
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- 3 cups crushed ice
- ½ cup salt
- ½ cup 3% milk
- ½ cup cream
- ¼ cup sugar (or less)
- ¼ cup instant pudding (vanilla, chocolate, or any flavor of choice)
- Pinch of salt

The experiment

1. Mix or whisk milk, cream, sugar, and pudding powder together. Add salt to taste.
2. Fill the large bag (or another large container) with three cups of ice and salt.
3. Pour the milk mixture into the smaller bag, seal tightly, and insert it into the larger bag, moving it around a little, so that it is surrounded by ice and salt. Then, seal the large bag.
4. Shake vigorously for 10-15 minutes, or until the ice cream mixture hardens and acquires a creamy texture.
5. Remove the small bag, serve and enjoy.